

## Green is the new colour of Technology at George Brown

Technology is sometimes seen as the enemy of our natural world — the creator of concrete canyons and sprawling suburbs, factories producing pollution, and mountains of trash. But George Brown's Centre for Construction and Engineering Technologies is now going green — for good — and working to challenge that image and train new generations of environmentally aware students.

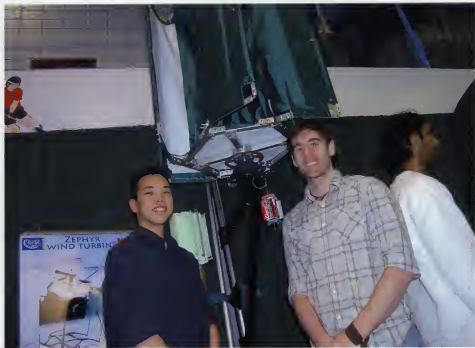
Thinking about environmental issues and sustainability is starting to infuse all the Centre's courses and operations — in everything from class curriculum and how labs handle waste, to moving to biodegradable cups in meetings. Eventually all students in the Centre will be taught awareness of environmental issues and impacts, as well as how technology can help solve environmental problems, says Dean Nancy Sherman. "We're taking this on as a strategic direction for the Centre," she says.

The focus makes sense for George Brown students because environmental priorities, such as reducing energy use and eliminating waste, are also increasingly key bottom-line issues for employers, who are now focusing on hiring staff with the right understanding and skills.

The Centre isn't starting from scratch in its quest — concern about environmental issues goes back decades — and a recent inventory of environmental education and practices showed many Centre staff were already making sustainability part of what they taught and practiced. These included systems to minimize environmental damage from release of coolants in air conditioning systems, fresh water use reduction systems in plumbing labs, and teaching the construction of energy efficient buildings.

"We'll build on our existing strengths in this area and will support further growth as it's appropriate," says Sherman.

But don't expect to see development of programs dealing exclusively with environmental issues as in the past — such as the Energy Transfer Technology program offered in the 70's and 80's. Environmental thinking will permeate all disciplines and activities in an effort to teach and practice minimal material and resources use, maximum energy efficiency, and minimal waste stream and environmental impact. "Environmental issues are not going away this time," says Sherman.



This portable wind turbine designed by mechanical engineering students was on display at Tech in the City in March. The Centre for Construction and Engineering Technologies is infusing its programs and operations with environmental thinking.

The focus makes perfect career sense for graduates, whose environmental awareness will appeal to employers, according to a recent college survey.

Four in five employers in the construction and engineering sectors put a priority on recruiting staff with training and knowledge in environmentally sound practices. Environmental practices by employers make a company more attractive to students as well. The survey found nine in 10 students feel a company's environmental practices and policies will play a significant role in their decision to work for them.

The survey, conducted with nearly 100 high school and college students and almost 200 industry representatives, revealed many employers believe that their current workforce lacks the skills and knowledge to properly address and implement government and public demands for increased environmental responsibility. In addition, nearly a third identify the need to find qualified workers as the single greatest challenge they face in the next five to 10 years — more than a slowing economy, rising cost of materials, increased competition and changing government regulations.

"Ontario's construction and engineering industries are changing, with employers and graduates citing the environment as a growing priority," says Sherman. "It is clear these sectors offer young Canadians a rare opportunity to join a growing and attractive workforce — one with high demand for jobs that gives environmentally conscious graduates a way to affect positive environmental change instead of just being advocates for change."

The Centre's Tech in the City event on March 26 featured a keynote address from renowned environmental educator Lisa Glithero, who spoke to students about technology and the skilled professional's contribution to a more sustainable future. According to

Glithero, colleges like George Brown are well positioned to face the challenges of preparing students with environmental related skills because they offer an intimate, hands-on, participatory-based approach to learning, allowing for a more direct and immediate real-world application of students' learning.

# Hospitality leader Charles Grieco to be given honorary degree

Toronto culinary pioneer and hospitality industry leader Charles Grieco will be presented with an honorary degree at George Brown's convocation ceremony on June 10. Grieco is chair and president of the Ontario Hospitality Institute (OHI), an industry organization that supports post-secondary educational institutions that provide professional hospitality education. The OHI, which is housed at George Brown, was involved in fundraising for the construction of George Brown's hospitality building in the mid-1980s.

He is also the organizing chair of the Culinary-Tourism Symposium, a member of the provincially mandated consortium currently examining culinary tourism in Ontario, and industry relations co-ordinator for George Brown's Canadian Institute of Advanced Culinary Arts.

"The hospitality industry in Canada is at a size where there is a growing need for professional career training and enhancement to support the industry's burgeoning growth and to meet the expectations of the consumer," he says.

Grieco's association with George Brown goes back many years. As a pioneering fine dining restaurateur in the city he welcomed many students on work terms and apprenticeships.

He will be the keynote speaker and receive an honorary Bachelor of Applied Business – Hospitality Operations Management at the first of George Brown's six convocation ceremonies at The Sony Centre, which will be held on June 10 to 12.

Other convocation speakers are:

- Shirley Sharkey, President & CEO Saint Elizabeth Health Care and former George Brown Board of Governors Chair, who will receive an honorary Personal Support Worker Certificate.
- Dr. Josh Tepper, Assistant Deputy Minister, Health, Human Resources Strategy Division, Ontario Ministry of Health and Long Term Care
- Norm Rowen, Community Pathways Project Manager, Pathways to Education, who will also receive an honorary Pre-Community Services Certificate.
- Martin Liefhebber of Breath Architects
- Cindy Mielke, Director, Marketing and Advertising, West 49, Duke's Northshore Billabong – Canada Stores.

For convocation schedules and information go to:  
<http://www.georgebrown.ca/convocation/index.aspx>



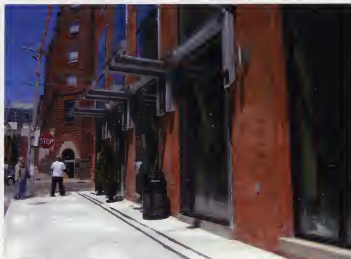
▲ **STAFF VOLUNTEERING:** More than 180 George Brown staff spent time volunteering in the community this year as part of the college's 40th Anniversary celebrations. Some departments have worked together on projects such as Irisha Grace and Yvette Lam of the Advancement Office (top) and some Centre of Business professors (above) who both worked at the Daily Bread Food Bank; (bottom photo back row) Saleem Kazum, Sandi Blackburn, Frances Steciuk, Joyce Kraay, Heather McAlee, Andrea Chance, James Vouklos, Sam Lampropoulos, and Adrian Bond, (front row) Tom Supra, Angie Gorassi, Julie Bulmash, Chris Watson, Susan Lewis, Barb Syer, Marie Pascucci. Other staff worked on a Habitat for Humanity project for a snowy day in March, coached basketball, taught jewellery making using recycled material to high school students, plated trees and flowers, mentored students, advised recent immigrants, and volunteered in a hospice. To find out more and see how you can be involved go to: <http://www.georgebrown.ca/staffdevelopment/volunteer/index.aspx>



◀ **BETTER FUTURE DEFINED AT SOCIAL JUSTICE CONFERENCE:** Grade 11 Harbord Collegiate student Adriana Zichy draws a healthy green earth as part of an exercise to imagine the future for participants in the Social Justice Conference at St. James Campus on May 1. The more than 200 high school students who attended were encouraged by speakers to define and work towards a better society and world. "I'm drawing a world and then I'll write global support and responsibility," Zichy said of her contribution to the collage. People need to forget about national differences to solve global problems such as climate change, she says. "We only have one planet!"



**DOORS OPEN TO OUR NEW RESTAURANT:** More than 1,300 people, including some curious college staff, toured George Brown's new student-training restaurant at 215 St. E. when it was first open to the public on Saturday, May 24 as part of Doors Open Toronto. The 70-seat restaurant, which will begin serving meals in the fall, combines sleek modern elements along with warm brick walls of the original 1914 building shell. Student chefs will work in full view of patrons and people passing by the huge windows (middle photo). Executive chef John Higgins (top photo), along with Professor Ian Gallacher and six students, served 620 warm scones with jam and cream to Doors Open visitors. Architect Peter Ng, who did the restoration work, gave a talk about the architectural features of the building, and a Victorian choir, the Penthelia Singers, performed in the restaurant. The former paint factory and Italian grocery at the southeast corner of King and Frederick Streets is kitty corner from the main St. James Campus building. It features a private dining room and food preparation facilities in the basement, and three floors of classrooms on the upper levels. Large coloured glass canopies on the Frederick Street façade (bottom photo) will announce the restaurant's presence to the public traveling eastbound on King Street. Inside the building, many of the major steel structural components, bricks, walls and wood ceilings are left exposed. While the restaurant will not open until the fall, staff and the public can make reservations now by calling Jeannine Phrand-Thayer at 416-415-2518.



## Chef John Higgins' Famous Afternoon Tea Scones

The first 600 lucky visitors to George Brown's new King Street restaurant at Doors Open Toronto on May 24 were treated to one of Chef John Higgins' famous scones with jam. Here's the recipe:

### Ingredients:

1000 ml cake flour  
40 ml baking powder  
2 ml salt  
50 ml sugar  
120 g soft butter  
100 ml milk  
100 ml water  
2 eggs  
4 ml lemon juice  
100 g raisins (Optional)

### Egg Wash:

2 egg yolks with 10 ml water

### Method:

Sift flour, baking powder and salt.

Add sugar, and then rub in butter.

Whisk together milk, water, egg and lemon juice.

Pour into a well in the centre of the dry ingredients.

Mix lightly with a fork to a soft dough, then pat out on lightly floured board.

Working quickly, either cut into squares, or cut into rounds with a 6cm cutter.

Place on lightly oiled or non-stick baking tray.

Glaze with eggwash and bake towards top of oven at 428 degrees Fahrenheit for 12 minutes.

Serve as fresh as possible. Makes 20.

Note: A dash of lemon juice added to the liquid helps to lighten scones.



# President Anne Sado

As we approach the end of the year, I thought it was appropriate to reflect on graduation and the convocation ceremonies that are such a wonderful celebration of this milestone for our students. While graduation is about individual student achievement, our convocations are also — for me — the perfect manifestation of the college community. The oft heard phrase "it takes a village" comes to mind as appropriate as we consider how every one in our college community works together over the span of the student's experience at GBC to support the process of getting to this milestone. While the days of the ceremonies mean lots of standing and long hours, they are days I look forward to with great anticipation each year. Confering the various certificates, diplomas and degrees to our graduates is one of the most rewarding functions of being President, and a privilege I treasure.

As anyone who has ever attended a graduation ceremony knows, convocation is an extraordinary event. The atmosphere is unmistakable, and the sheer sense of joy in the room is unforgettable. I've experienced

everything from soft to very, very firm handshakes, to hugs so exuberant that the pins holding my hood onto the gown have been totally pulled away. Over the past years, I have collected quite a few memorable moments for which I am grateful — not only to have as fond memories, but to keep for inspiration.

During the first George Brown convocation I participated in, I had the chance to present a certificate to a long time friend who had retired the year before and had decided to pursue her life long passion for cooking. She had enrolled in the Chef School long before I knew I would be joining the College, and as she walked across the stage I remember thinking how fortunate I was, not only to be present to celebrate my friend's achievement, but to know the story behind that graduate's success. I also recall some of her fellow graduates commenting on why she got to hug the president, while they only got handshakes!

Since then, there is not much that I find more uplifting than recognizing students I have gotten to know

when they cross the stage. Whether it's a member of the Student Association, someone I've connected with during the year or someone who I know has overcome great challenges to walk across the stage... just knowing their stories, no matter how partially, is a deep reminder of convocation's greater significance — it is a celebration of excellence and accomplishment for each graduate, and the culmination of what we do as a college.

To truly appreciate convocation is to recognize it as not only the key event of each academic year, but something we all participate in beyond the actual day. All of us contribute to the wonder of convocation no matter what our individual roles may be. Our daily efforts and overriding commitment to our students and graduates is what makes convocation possible and such an occasion worthy of celebration. In this light, convocation is a chance to reflect upon our hard work and dedication throughout the year, and to celebrate it. To those of you who will be attending this year's ceremonies, I look forward to seeing you there.

## Dental Hygiene professor Evie Jesin given Ontario association's highest honour



Dental hygienist Evie Jesin, left, receives the prestigious Distinguished Service Award from Margaret Carter, executive director of the Ontario Dental Hygienists' Association. The award recognizes Ms Jesin's outstanding contributions to the profession of dental hygiene and to the association.

Dental Hygiene professor Evie Jesin was honoured recently with the highest honour of the Ontario Dental Hygienists' Association (ODHA): the Distinguished Service Award. The award recognizes Ms Jesin's leadership and contributions to the profession of dental hygiene and to the association for more than 30 years. Since 1976 she has been a professor in the Dental Hygiene Program at George Brown and in recent years has been a consultant on oral health matters to various other organizations.

A graduate of the University of Toronto with a diploma in dental hygiene and a B.Sc. degree, Jesin holds a certificate in pedagogy from George Brown College, where she also completed the Restorative Dental Hygiene Program. Recently she completed a course in local anesthesia from Wichita State University. For 28 years she has also been a dental hygiene practitioner in private general practice and periodontics.

During her career, Jesin has taken a leadership role in professional associations as well as teaching and mentoring thousands of students. She was a member of the Transitional Council for the College of Dental Hygienists of Ontario (CDHO) from 1991 to 1993, the

year dental hygiene became self-regulated. She was a CDHO council member for nine years during which time she held various positions including three terms as president and two terms as vice president.

As a public advocate, Jesin was spokesperson for Gingivitis Week in 2005 and 2006. For 11 years she held the continuing education chair at the Ontario Dental Hygienists' Association (ODHA) and presented courses at various locations across Ontario. From 1978 to 1995 she represented ODHA as student faculty adviser at George Brown and is currently the Ontario representative to the Canadian Dental Hygienists Association.

She also served on the Dental Hygiene Educators of Canada board and is currently a dental hygiene representative on the alumni board for the Faculty of Dentistry, University of Toronto.

For five consecutive years, Jesin received the ODHA certificate of volunteer service and in 2004 was recognized for her 30 years of continuous membership. She is also a recipient of the George Brown College award of excellence for leadership within the profession.



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